

Luther O'Reilly

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SUMMARY

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

SKILLS

Cuisine Styles

Italian • French • Plant-based

Kitchen Skills

Menu Design • Butchery • Sauce-making • Baking

Operations

Inventory Management

Soft Skills

Quality Control • Team Leadership • Time Management • Training

EXPERIENCE

Private Chef — Toy, Morar and Ledner (2025-06-13 - 2025-08-19)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Managed kitchen of 19 staff, implementing cross-training and reducing labor overtime.

Private Chef — Mayer - Hansen (2021-06-12 - 2025-04-19)

- Maintained food cost under 35% with vendor negotiations and waste controls.
- Catered private events for up to 207 guests with 95%+ client satisfaction.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Hettinger LLC (2025-04-02 - 2025-12-01)

- Catered private events for up to 60 guests with 95%+ client satisfaction.
- Maintained food cost under 21% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.

Line Cook — Bashirian, Carroll and Gorczany (2015-03-27 - 2017-05-06)

- Maintained food cost under 34% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 192 guests with 95%+ client satisfaction.

Executive Chef — Denesik, Russel and Ortiz (2019-05-29 - Present)

- Maintained food cost under 26% with vendor negotiations and waste controls.
- Catered private events for up to 80 guests with 95%+ client satisfaction.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Witting - Homenick University (2018)

CERTIFICATIONS

- HACCP Level 3

REFERENCES

Elroy Lowe — Executive — Mercedes.Hane@hotmail.com